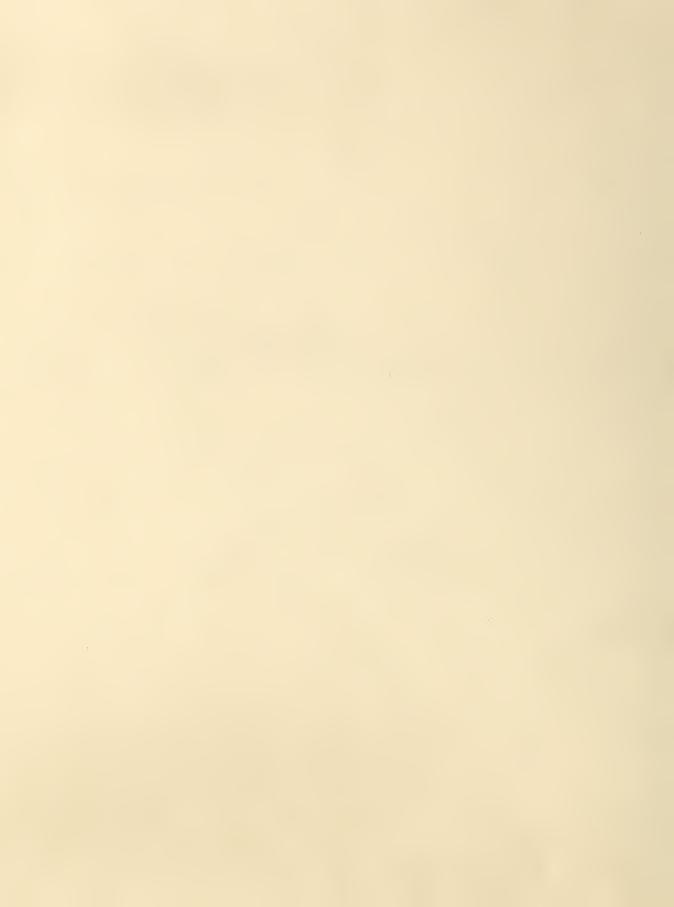
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Food buying guide for child care centers



FNS-108
United States Department of Agriculture, Washington, D. C.
Food and Nutrition Service

The Child Care Food Program is open to all eligible children regardless of race, color, or national origin.

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Contents

| 2 | Meal patterns for young children in child care programs |
|------------|---|
| 3 | Description of food components |
| 3 | Breads and cereals |
| 4 | Meat and meat alternates |
| 4 | Milk |
| 4 | Vegetables and fruits |
| 5 | How to use the buying guide to estimate amounts of food needed |
| 6 | Common can and jar sizes |
| 7 | Guide for substituting one can size for another |
| 7 | How to estimate number of cans to buy from pound data in buying guide |
| 8 | Changing ounces to pounds |
| 8 | Abbreviations and symbols and equivalen common food measures |
| \bigcirc | Explanation of tables |

MEAL PATTERNS FOR YOUNG CHILDREN IN CHILD CARE PROGRAMS

As specified in the regulations for the Special Food Service Program for Children, meals or supplements served between meals (snacks) approved for cash reimbursement by USDA shall contain as a minimum the following food components in the amounts listed:

| Food components | Children 1 up to 3 years | Children 3 up to 6 years |
|--|--------------------------|--------------------------|
| BREAKFAST | | |
| Milk, fluid ¹ | 1/2 cup | 3/4 cup |
| Juice or fruit | 1/4 cup | 1/2 cup |
| Bread and/or cereal ² , | | |
| enriched or whole grain | | |
| Bread | ½ slice | ½ slice |
| Cereal | 1/4 cup | ¹∕3 cup |
| MID-MORNING OR MID-AFTERNOON SUPPLEMENT (SNACK) | | |
| Milk, fluid 1, or juice or | ¹∕2 cup | ¹∕2 cup |
| fruit or vegetable | | |
| Bread or cereal ² , | | |
| enriched or whole grain | | |
| Bread | ½ slice | ½ slice |
| Cereal | 1/4 cup | ¹∕3 cup |
| LUNCH OR SUPPER | | |
| Milk, fluid ¹ | 1∕2 cup | 3/4 cup |
| Meat and/or alternate | | |
| (One of the following or combination | | |
| to give equivalent quantities) | | |
| Cooked meat, poultry, or fish ³ | 1 ounce | 1½ ounces |
| Cheese | 1 ounce | 1½ ounces |
| Egg | 1 | 1 |
| Cooked dry beans or peas | ¹∕8 cup | 1/4 cup |
| Peanut butter | 1 tablespoon | 2 tablespoons |
| Vegetable and/or fruit 4 | ¹∕4 cup | ¹∕2 cup |
| Bread ² , enriched or whole grain | ½ slice | ½ slice |

¹ Includes fluid types of whole, lowfat, skim or cultured buttermilk, flavored or unflavored.

² Or an equivalent serving of combread, biscuits, rolls, muffins, etc. made of enriched or whole-grain meal or flour.

³ Cooked lean meat without bone.

⁴ Must include at least two kinds.

DESCRIPTION OF FOOD COMPONENTS

BREADS AND CEREALS

All breads, including cornbread, biscuits, rolls and muffins, must be enriched or made of whole-grain or enriched flour or meal to meet the bread requirement of the Special Food Service Program for Children. Bread must be served at lunch and supper, and may be served at breakfast and for the mid-morning and mid-afternoon supplements (snacks).

The size and shape of loaves and the thickness and number of slices per loaf vary among bakers and localities. Breads, such as French and Vienna, differ in length and width; therefore, the number of slices per loaf could not be determined. A serving of such breads should be comparable in amount to regular sliced bread.

Enriched or whole-grain cereal may be served at breakfast alone or in combination with bread to meet the cereal/bread requirement. Cereal may also be served as a mid-morning or mid-afternoon supplement (snack), but it cannot be used in place of bread at lunch or supper.

Crackers or cookies made of enriched or whole-grain meal or flour may be served for midmorning or mid-afternoon supplements but may not be served in place of bread at breakfast, lunch, or supper. Acceptable "formulated grain-fruit products" meeting FNS alternate food regulations may be used at breakfast and for a mid-morning or mid-afternoon supplement. These products are intended for use where kitchen facilities are not available for preparing and serving the regular breakfast or snack menus. They must meet USDA specifications.

Macaroni products and rice may not be counted towards meeting the bread/cereal requirement.

MEAT AND MEAT ALTERNATES

One or more of the following foods must be served as the main dish at lunch or supper: cooked meat, poultry, fish; cheese; egg; cooked dry beans or peas; and peanut butter. When cooked dry beans, lentils, or peas are counted as part of the meat alternate requirement, they cannot be counted toward meeting the vegetable/fruit requirement as well.

A serving of cooked meat is defined as lean meat without bone. A serving of cooked chicken or turkey includes meat and skin as normally served unless otherwise indicated.

The amounts to buy of commercially prepared combination chicken, meat, or turkey food products are based on the minimum meat and poultry requirements for food products that are packed for interstate shipment under Federal Meat and Poultry Inspection. A serving of these products, as shown in column 2 of this guide, will provide at least an ounce of cooked meat or poultry.

One ounce (dry weight) of protein-fortified, enriched macaroni-type foods may be counted as meeting 50 percent of the meat and meat alternate requirement only when served with cheese, meat, poultry, or seafood. Textured vegetable protein products may be counted towards meeting part (30 percent) of the meat and meat alternate requirement when hydrated with water and served in combination with meat, poultry, or seafood. Protein-fortified, enriched macaroni-type foods and textured vegetable protein products must meet USDA specifications. For detailed information and assistance on the proper use of these two products, contact your Food and Nutrition Service Regional Office (FNSRO) and/ or State agency.

MILK

Specified amounts of milk must be served as a beverage at lunch or supper and as a beverage or with cereal at breakfast to meet the milk requirement. Milk may also be served at the mid-morning or mid-afternoon supplement (snack). Milk means fluid types of whole, lowfat, skim or cultured buttermilk, flavored or unflavored, which meet State and local standards. Fluid, evaporated, or dry milk used in preparation of soups, puddings, baked products, and other foods may *not* be counted as meeting the milk requirement. Such foods *do* add to the total milk intake of children, however, and are encouraged.

VEGETABLES AND FRUITS

A serving of cooked vegetable is drained vegetable as usually served. A serving of cooked fruit consists of fruit and juice; when sugar is added, it is indicated in the description of serving of cooked fruit. A serving of thawed frozen fruit is fruit and the juice that accumulated during thawing. A serving (½ cup or more) of single strength vegetable or fruit juice or a serving (½ cup or more) of half strength vegetable or fruit juice may be counted towards meeting no more than ¼ cup of the vegetable or fruit requirement.

All vegetables and fruits in the guide contribute to the vegetable/fruit requirement with the exception of the following: catsup, chili sauce, jams, jellies, preserves, prepared mustard, pickle relish, pickles, and potato chips and sticks.

HOW TO USE THE BUYING GUIDE TO ESTIMATE AMOUNTS OF FOOD NEEDED

The buying guide (pages 10 to 43) shows the number of purchase units needed for 25 or 50 servings (column 4 or 5). Use one of the methods on this page to find the number of purchase units needed for other numbers of servings.

METHOD 1

In the table below, find the number of servings needed. If the exact number is not shown, use the next higher number in the table. The number in the next column is the *amount-to-buy* factor. Multiply the *amount-to-buy* factor by the number of purchase units for 50 servings (column 5 in the buying guide). This is the number of purchase units needed.

| Number of servings | Amount-to-buy factor | Number of servings | Amount-to-buy factor |
|--------------------|----------------------|--------------------|-------------------------|
| 5 | 0.1 | 55 | 1.1 |
| 10 | .2 | 60 | 1.2 |
| 15 | .3 | 65 | 1.3 |
| 20 | .4 | 70 | 1.4 |
| 25 | .5 | 75 | 1.5 |
| 30 | .6 | 80 | 1.6 |
| 35 | .7 | 85 | 1.7 |
| 40 | .8 | 90 | 1.8 |
| 45 | .9 | 95 | 1.9 |
| 50 | 1.0 | 100* | 2.0 |

^{*}To find the amount-to-buy factor for more than 100 servings, add the necessary factors. For example, the factor for 135 servings is 2.7 or 2.0 plus 0.7.

Example: For 35 servings, the amount-to-buy factor is 0.7. The number of purchase units for 50 servings (1/4 cup each) of applesauce (page 10) is 3.9 cans (29 oz each). Therefore, 0.7 times 3.9 equals 2.73 or about 23/4 cans are needed for 35 servings.

METHOD 2

Multiply the number of servings by the number of purchase units for 50 servings (column 5). Then divide the answer by 50 to get the number of purchase units needed.

Example: For 35 servings of applesauce (1/4 cup each), 35 times 3.9 cans equals 136.5. Then divide 136.5 by 50 to get 2.73. Therefore, about 23/4 cans (29 oz each) of applesauce are needed for 35 servings.

COMMON CAN AND JAR SIZES

| Can size (industry term) | Average net weight or fluid measure per can (see note) | Average cups per can | Cans per case | Principal products |
|--------------------------------|--|----------------------|---------------------|---|
| No. 10 | 96 oz (6 lb) to 117 oz (7 lb 5 oz) | Number 12 to 13 | Number 6 | Fruits, vegetables, some other foods |
| No. 3 Cyl | 51 oz (3 lb 3 oz) or 46 fl oz (1 qt 14 fl oz) | 53/4 | 12 | Condensed soups, some vegetables, meat and poultry products, fruit and vegetable juices |
| No. 21/2 | 26 oz (1 lb 10 oz) to 30 oz (1 lb 14 oz) | 31/2 | 24 | Fruits, some vegetables |
| No. 2 Cyl | 24 fl oz | 3 | 24 | Juices, soups |
| No. 2 | 20 oz (1 lb 4 oz) or 18 fl oz (1 pt 2 fl oz) | 21/2 | 24 | Juices, ready-to- serve soups, some fruits |
| No. 303 | 16 oz (1 lb) to 17 oz (1 lb 1 oz) | 2 | 24 or 36 | Fruits and vegetables, some meat and poultry products, ready-to-serve soups |
| No. 300 | 14 oz to 16 oz (1 lb) | 13⁄4 | 24 | Some fruits and meat products |
| No. 2 vacuum | 12 oz | 11/2 | 24 | Principally for vacuum pack corn |
| No. 1 picnic | 10½ oz to 12 oz | 11/4 | 48 | Condensed soups, fruits, vegetables, meat, fish |
| 8 oz | 8 oz | 1 | 48 or 72 | Ready-to-serve soups, fruits, vegetables |

NOTE: The net weight on can or jar labels differs among foods due to different densities of foods. For example: A No. 10 can contains 6 lb 3 oz sauerkraut or 7 lb 5 oz cranberry sauce.

GUIDE FOR SUBSTITUTING ONE CAN SIZE FOR ANOTHER

| Can size (industry term) | Average weight or fluid measure per can | No. 10 | No. 3 Cyl | No. 2 ¹ / ₂ | No. 2 | No. 303 |
|--------------------------------|---|--------|-----------|-----------------------------------|-------|---------|
| No. 10 | 96 to 117 oz | 1.0 | 2.2 | 3.7 | 5.4 | 6.5 |
| No. 3 Cyl | 51 oz or 46 fl oz | .5 | 1.0 | 1.8 | 2.6 | 3.1 |
| No. 21/2 | 26 to 30 oz | .3 | .6 | 1.0 | 1.5 | 1.8 |
| No. 2 | 20 oz or 18 fl oz | .2 | .4 | .7 | 1.0 | 1.3 |
| No. 303 | 16 to 17 oz | .16 | .4 | .6 | .9 | 1.0 |

In place of one No. 3 Cyl (column 1), use 0.5 No. 10 can, 1.8 No. $2\frac{1}{2}$ cans, 2.6 No. 2 cans, or 3.1 No. 303 cans.

HOW TO ESTIMATE NUMBER OF CANS TO BUY FROM POUND DATA IN BUYING GUIDE

Use number of pounds of canned food (pages 10 to 43) and number of No. 303 cans interchangeably. Use the above table to estimate the number of other size cans to buy. NOTE: The number of cans estimated by this method may not always be the same as the information in the buying guide because the data in both tables have been rounded.

Example: For 50 servings of canned apples (page 10), 6.0 pounds (or 6 No. 303 cans) are needed, or 0.96 No. 10 cans (6.0 pounds times 0.16 equals 0.96 cans), or 3.6 No. $2\frac{1}{2}$ cans (6 pounds times 0.6 equals 3.6).

CHANGING OUNCES TO POUNDS

| | 1 ounce0.06 or 1/16 pound |
|---|----------------------------|
| | 2 ounces 12 or 1/8 pound |
| | 3 ounces19 or 3/16 pound |
| | 4 ounces25 or 1/4 pound |
| | 5 ounces31 or 5/16 pound |
| | 6 ounces38 or 3/8 pound |
| | 7 ounces44 or 7/16 pound |
| | 8 ounces 50 or 1/2 pound |
| | 9 ounces56 or 9/16 pound |
| 1 | 10 ounces 62 or 5/8 pound |
| 1 | 11 ounces69 or 11/16 pound |
| 1 | 2 ounces |

| 13 ounces 81 or 13/16 pound |
|-----------------------------|
| 14 ounces 88 or 7/8 pound |
| 15 ounces |
| 16 ounces1.00 or 1 pound |
| 32 ounces2.00 or 2 pounds |
| 48 ounces 3.00 or 3 pounds |
| 64 ounces 4.00 or 4 pounds |
| 80 ounces5.00 or 5 pounds |
| 96 ounces 6.00 or 6 pounds |
| 112 ounces 7.00 or 7 pounds |
| 128 ounces8.00 or 8 pounds |
| 144 ounces 9.00 or 9 pounds |
| |

ABBREVIATIONS AND SYMBOLS

| tspteaspoon |
|-----------------------|
| Tbsptablespoon |
| ptpint |
| qtquart |
| galgallon |
| oz ounce |
| floz fluid ounce |
| lbpound |
| wtweight |
| No number |
| Cyl Cylinder |
| pkg package |
| °F degrees Fahrenheit |
| × multiply |
| ÷divide |

EQUIVALENT COMMON FOOD MEASURES

| 1 tablespoon 3 teaspoons |
|---|
| 1 fluid ounce 2 tablespoons |
| 1/8 cup 2 tablespoons |
| ¹ / ₄ cup 4 tablespoons |
| 1/3 cup |
| ½ cup8 tablespoons |
| ² / ₃ cup |
| 3/4 cup12 tablespoons |
| 1 cup |
| 1 cup |
| 1 pint 2 cups |
| 1 quart 2 pints |
| 1 gallon 4 quarts |
| 1 peck |
| 1 hushel 4 necks |

EXPLANATION OF TABLES

This Food Buying Guide provides information for determining the amounts of food to buy to meet the meal patterns of pre-school children in Child Care Centers under the Special Food Service Program for Children.

Amounts to buy of individual foods are averages. Variations in the yields of meat and poultry may be due to type, age, fatness, and weight of animal; and method, time, and temperature of cooking. Variety, season, size, and ripeness as well as preparation and cooking time influence yields of vegetables and fruits.

Column 1—Food as purchased

Foods are listed alphabetically according to the form in which they are obtained on the market—canned, dried (dehydrated), fresh, or frozen. Preparation of food by the processor is also given, such as sliced, boned, or shelled.

Items defined as special purchase are USDA-donated foods that are not normally available on the market.

Column 2—Size and description of serving

Size of serving is given as a weight, measure, or number of pieces or slices. The approximate yield in measure or weight given in parentheses also indicates the crediting toward the meal for foods such as raw apple, half-strength juice, and cooked chicken. Descriptions include preparation procedures used in child care center kitchens, such as diced, shredded, or cooked.

Column 3—Purchase unit

The purchase unit is a pound for most foods. A common can or package size is also given for many processed foods. Data on the one-pound unit can be used to estimate amounts of other purchase units.

Columns 4 and 5—Purchase units of food to buy for 25 or 50 servings

The number of pounds, cans, packages, or other units to buy for preparing 25 or 50 servings of the size described in column 2 is shown. The figures in column 5 are not always double those in column 4 because the data in the two columns were determined separately and then rounded to one decimal. To determine amounts to buy for other numbers of servings, see page 8.

"Food Buying Guide for Type A School Lunches" PA-270, might be more helpful in determining amounts to serve 100 or more children.

FOOD BUYING GUIDE

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--|-----------------------------|---------------------|-----------------|---|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| APPLES Canned | 14 cup fruit | No. 10 Can | 0.5 | 1.0 |
| (slices, solid pack) | | (96 oz) No. 2½ can | 1.9 | 3.7 |
| | | (26 oz) Pound | 3.0 | 0.9 |
| Fresh | 1/2 small raw apple | Pound | 3.2 | 6.3 |
| | 14 cup raw diced | Pound | 2.2 | 8.0 |
| APPLESAUCE, Canned | 1/4 cup fruit | No. 10 can | 9.6 | 1.1 |
| | | (108 oz) No. 2½ can | 2.0 | 3.9 |
| | | (29 oz) Pound | 3.6 | 7.1 |
| APRICOTS Canned | 14 cup fruit and juice | No. 10 can | 9.0 | 1.1 |
| (naives, unpecied or whole, pecied) | | (108 oz) No. 2½ can | 1.9 | 3.8 |
| | | Pound | 3.6 | 7.2 |
| Dried(halves) | 1/4 cup cooked, sugar added | Pound | 1.0 | 2.0 |

| Food as purchased | Size and description | Purchase unit | Number of purchase units of food to buy for | rchase units buy for |
|---|----------------------|---------------|---|-------------------------|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| APRICOTS—Continued Fresh | 1 medium raw | Pound | 2.1 | 4.2 |
| ASPARAGUS Canned (cuts and tips) | 1/4 cup vegetable | No. 10 can | 6.7 | 8.5 |
| Frozen (cuts and tips) | 1/4 cup cooked | 2½-lb pkg | 1.3 | 2.5 |
| BANANAS Canned | 1/4 cup fruit | No. 10 can | 3.6 | 1.0 |
| Fresh | 1/2 small banana | Pound | 3.1 | 8.4 |
| BEANS, DRY Canned Beans | 1/4 cup beans | Pound | 3.6 | 7.2 |
| Beans with bacon in sauce Beans with frankfurters in sauce. | 3/8 cup serving | Pound | 5.3 | 9.4 |
| | - | _ | | |

| Food as purchased | Size and description | Purchase unit | Number of purchase units of food to buy for | urchase units buy for |
|---------------------------------------|----------------------|------------------------|---|--------------------------|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| BEANS, DRY—Continued Canned—Continued | | | | |
| Blackeye, kidney, red, or | 1/4 cup beans | No. 3 Cyl | 1.2 | 2.3 |
| (in brine) | | Pound | 3.6 | 7.1 |
| Lima(in brine) | 1/4 cup beans | Pound | 3.5 | 6.9 |
| Dry | | | | |
| Blackeye beans or peas | 1/4 cup cooked beans | Pound | 1.5 | 3.0 |
| Great Northern | | Pound | 1:1 | 2.2 |
| Kidney | | Pound | 1.2 | 2.3 |
| Lima | 1/4 cup cooked beans | Pound | 1:1 | 2.2 |
| (large of small) Navy, pea | 1/4 cup cooked beans | Pound | 1.2 | 2.4 |
| Pinto | | Pound | 1.1 | 2.1 |
| Small white | 1/4 cup cooked beans | Pound | 1.3 | 2.6 |
| BEANS, GREEN OR WAX | | | | |
| Canned | 1/4 cup vegetable | No. 10 can | 0.5 | 1.0 |
| | | (101 oz) No. 2½ can | 1.9 | 3.8 |
| | | (28 oz) | | |
| | | Pound | 3.1 | 6.2 |
| Frozen | 1/4 cup vegetable | 21/2-lb pkg | 8.0 | 1.6 |
| | | Pound | 2.0 | 4.0 |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|---|--------------------------------------|------------------|--------------------|--|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| BEANS, LIMA Canned (green) | 1/4 cup vegetable | No. 10 can | 9.0 | Ξ ; |
| Frozen | 1/4 cup vegetable | Pound | 3.5 0.9 | 6.9 |
| (Fordhook) BEAN SPROUTS, Canned | 1/4 cup vegetable | Pound No. 10 can | 2.3 | 4.5 |
| | | (104 oz) Pound | 3.8 | 7.6 |
| BEEF Canned or Frozen | | | · | |
| Beef hash | 1/3 cup serving | Pound | 4.7 | 9.4 |
| Beef stew | 34 cup serving | Pound | 10.6 | 21.1 |
| Beef with barbecue sauce | 1/3 cup serving (about 11/2 oz meat) | Pound | 4.7 | 9.4 |
| Beef with natural juices (special purchase) | 1½ ounces meat | No. 2½ can | 1.9 | 3.8 |
| | 1 ounce | No. 2½ can | 3.4 | 6.7 |
| Corned beef hash | 1/3 cup serving | Pound | 2.3 | 9.6 |

| Food as purchased | Size and description | Purchase unit | Number of purchase units of food to buy for | nber of purchase units of food to buy for |
|--------------------------|----------------------------|---------------|---|--|
| (1) | (2) | 3 | 25 servings (4) | 50 servings (5) |
| | | | | |
| BEEF—Continued | 11% ounces cooked most | Donna | - | or (* |
| ····· padding (part) | 1 ounce cooked meat | Pound | 1.3 | 2.5 |
| Fresh or Frozen | | | | |
| Chuck roast | 11/2 ounces cooked meat | Pound | 3.2 | 6.3 |
| (without bone) | 1 ounce cooked meat | Pound | 2:1 | 4.2 |
| Cubed steak | 3/4 steak | Pound | 3.7 | 7.3 |
| (preportioned, about | (about 1.7 oz cooked meat) | | | |
| 3.1 oz raw) | 1/2 steak | Pound | 2.5 | 4.9 |
| | (about 1.2 oz cooked meat) | · | | |
| Ground | | r | | |
| Market style | 11/2 ounces cooked meat | Pound | 3.3 | 6.5 |
| (no more than 30 percent | 1 ounce cooked meat | Pound | 2.2 | 4.3 |
| Special purchase | 11/2 ounces cooked meat | Pound | 3.2 | 6.3 |
| (no more than 26 percent | 1 ounce cooked meat | | 2.1 | 4.2 |
| fat) Liver | 1½ ounces cooked meat | Pound | 3.2 | 6.4 |
| | 1 ounce cooked meat | Pound | 2.2 | 4.3 |
| Round steak | 1½ ounces cooked meat | Pound | 3.1 | 6.2 |
| (without bone) | 1 ounce cooked meat | Pound | 2:1 | 4.2 |
| Rump roast | 11/2 ounces cooked meat | Pound | 3.3 | 6.5 |
| (without bone) | 1 ounce cooked meat | Pound | 2.2 | 4.3 |
| Shortribs | 11/2 ounces cooked meat | Pound | 9.4 | 18.8 |
| | 1 ounce cooked meat | Pound | 6.3 | 12.5 |
| Stew meat | 11/2 ounces cooked meat | Pound | 3.6 | 7.1 |
| | 1 ounce cooked meat | Pound | 2.4 | 8.4 |

| Food as purchased | Size and description of serving | Purchase unit | Number of p | Number of purchase units of food to buy for |
|------------------------------------|---|---------------|--------------------------|---|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| BEETS, Canned Sliced or shoestring | 1/4 cup vegetable | No. 10 can | 9.0 | 1.2 |
| Whole baby | 1/4 cup vegetable | Pound | 3.6 | 7.2 |
| BLACKEYE PEAS, Canned (green) | 1/4 cup vegetable | Pound | 3.4 | 6.7 |
| BLUEBERRIES Canned | 1/4 cup fruit and juice | No. 10 can | 0.6 | 1.1 |
| Fresh | 1/4 cup raw berries | Pint (14½ 0z) | 2.4 | 4.7 |
| BREAD (raisin, rye, white, wheat) | ½ slice | 1-lb loaf | 8.0 | 1.6 |
| Spears | 1/4 cup cooked spears (about 1 medium) 1/4 cup cooked | 2-lb pkg | 1.5 2.9 1.2 2.9 | 2, r. 2, r. 2, 8, 4, 8, |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--|---------------------------------------|---------------------------|--------------------|--|
| (1) | 01 Serving (2) | (3) | 25 servings (4) | 50 servings (5) |
| - | | | | |
| BRUSSELS SPROUTS, Frozen | 1/4 cup cooked | 2½-1b pkg | 0.0 | 1.8 |
| BULGUR, CRACKED WHEAT . (special purchase) | 1/4 cup cooked | Pound | 0.7 | 1.4 |
| BUNS | 1 bun | Dozen | 2.1 | 4.2 |
| BUTTER | ½ teaspoon | Pound | 0.2 | 0.3 |
| CABBAGE, Fresh Celery or Chinese | 1/4 cup raw pieces | Pound | 1.2 | 3.9 4.5 |
| CANTALOUP, Fresh | 1/4 cup cubed or diced | Pound | 4.4 | 90 90 |
| CARROTS Canned | 1/4 cup vegetable | No. 10 can (105 oz) Pound | 0.5 | 1.0 |
| Fresh | 1/4 cup raw strips | Pound | 2.1 2.8 3.0 | 4.1 5.5 5.9 |
| CATSUP, TOMATO | 1 teaspoon | 16-oz bottle | 0.3 | 0.7 |
| | | | | |

| Number of purchase units of food to buy for | gs 50 servings (5) | 5.1 | 5.3 | 4.5 | 4.7 | 3.2 | 4.7 | 3.3 | 9.4 | 6.3 | 1.1 | 8.9 | |
|--|--------------------|----------------------------|--------------|--|---|--|-----------|---------------|-------------------------|-----------------|-------------------------|--|--|
| Numbe | 25 servings (4) | 2.6 | 1.4 | 2.3 | 2.4 | 1.6 | 2.3 | 1.6 | 4.7 | 3.2 | 9.0 | 3.4 | |
| Purchase unit | (3) | Pound | 2-lb pkg | Pound | Pound | Pound | Pound | Pound | Pound | Pound | No. 10 can | Pound | |
| Size and description | 01 SELVING (2) | 1/4 cup raw flowerets | ½ cup cooked | ¹ /4 cup raw sticks or strips (about 4 sticks 4 x ½ inch) | 1½ ounces cheese | 1 ounce cheese | 1½ ounces | 2 tablespoons | 3 ounce serving | 2 ounce serving | 1/4 cup fruit and juice | | |
| Food as purchased | (1) | CAULIFLOWER Fresh(trimmed) | Frozen | CELERY, Fresh | CHEESE American, Cheddar (natural or | process), Mozzarella, Swiss (natural or process) | Cottage | Cream | CHEESE FOOD AND SPREAD. | | CHERRIES, Canned | (contact the first than the first th | |

| | of serving | rurchase unit | of food to buy for | of food to buy for |
|--|--|---------------|--------------------|--------------------|
| | (2) | (3) | 25 servings (4) | 50 servings (5) |
| | 14 cup serving | Pound | 3.6 | 7.1 |
| esh or Frozen Breasts with ribs, market style. | 14 breast with rib | Pound | 5.0 | 10.0 |
| (about 12.8 oz each) | chicken meat) 1½ ounces cooked chicken meat. | Pound | 4.5 | 8.9 |
| Breasts with backs, special purchase, style II. | 1 ounce cooked chicken meat. 1/4 breast with back (about 1.5 oz cooked | Pound | 3.0 | 5.9 |
| (about 13.8 oz each) | chicken meat) 11/2 ounces cooked chicken | Pound | 5.4 | 10.8 |
| Drumsticks | 1 ounce cooked chicken meat . 1 drumstick | Pound | 3.6 | 7.2 |
| | chicken meat) 11/2 ounces cooked chicken | Pound | 5.7 | 11.3 |
| ighs(about 3.7 oz each) | 1 ounce cooked chicken meat . 1 thigh(about 1.7 oz cooked | Pound | 8. 8. 8. 8. | 7.6 |
| | cnicken meat) 11/2 ounces cooked chicken meat. | Pound | 5.3 | 10.5 |
| | 1 ounce cooked chicken meat . | Pound | 3.5 | 7.0 |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|---|--|---------------|--------------------|---|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| CHICKEN—Continued Fresh or Frozen—Continued | | | | - |
| Whole (about 234 lb with neck | 1½ ounces cooked chicken meat excluding neck meat | Pound | 6.2 | 12.4 |
| and gibles) | 1 ounce cooked chicken meat excluding neck meat and | Pound | 4.2 | 8.3 |
| Wings (about 3.0 oz each) | giblets. 1 wing | Pound | 4.7 | 9.4 |
| | chicken meat) 1½ ounces cooked chicken | Pound | 7.2 | 14.4 |
| | 1 ounce cooked chicken meat. | Pound | 4.9 | 9.7 |
| CHILI CON CARNE WITH BEANS, Canned | 1/3 cup serving | Pound | 4.7 | 9.4 |
| CHILI SAUCE | 1 tablespoon | Pound | 6.0 | 1.8 |
| CHOPPED MEAT WITH NATURAL JUICES, Canned (special purchase) | 1½ ounces meat | No. 2½ can | 1.4 | 7.8 |
| | 1 ounce meat | Pound | 2.7 | 5.3 |
| | | (50 0Z) Pound | 1.8 | 3.6 |
| | | | | |

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| (3) 25 servings (4) Pound (106 oz) | Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--|---------------------------------------|----------------------|---------------|-----------------|---|
| or 1 cup shredded Pound 4.7 14 cup vegetable No. 10 can 0.9 15 cup vegetable No. 10 can 0.6 15 cup vegetable No. 10 can 0.6 15 cup vegetable No. 10 can 0.6 16 cup vegetable Pound 0.6 17 cup vegetable Pound 0.6 16 cup vegetable Pound 0.6 17 cup vegetable Pound 0.6 16 cup vegetable Pound 0.6 17 cup vegetable Pound 0.6 2 crackers Pound 0.5 2 crackers Pound 0.5 2 crackers Pound 0.7 2 cracke | (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| 1/4 cup vegetable No. 10 can 0.9 1/4 cup vegetable Pound 0.6 1/4 cup vegetable No. 10 can 0.6 1/4 cup vegetable Pound 0.6 1/4 cup cooked Pound 0.6 1/4 cup raw chopped Pound 0.7 1/5 cup raw chopped Pound 1.6 1/4 cup cooked, sugar added Pound 1.6 1/4 cup cooked, sugar added Pound 1.6 1/5 cup cooked Pound Pound 1.6 1/5 cup cooked Pound Pound 1.6 1/5 cup cooked Pound Pound Pound 1.6 1/5 cup cooked Pound P | COCONUT, Canned, Dried, or Frozen. | | | 4.7 | 9.4 |
| ed (106 oz) 3.6 (106 oz) 3.6 Pound 2.9 pack) EF HASH, see 1/4 cup cooked Pound 0.6 (2½ inches square) Pound 0.5 (2½ inches square) Pound 0.5 (2½ inches square) Pound 0.7 (2½ inches square) Pound 0.5 (2½ inches square) Pound 0.7 (2½ inches square) Pound 1.6 Pound 2.0 | COLLARDS, Canned | | oz) | 6.9 | 1.8 |
| 1.4 cup vegetable Pound 2.9 | CORN, Canned Cream style | 1/4 cup vegetable | No. 10 can | 9.0 | 1.1 |
| EEF HASH, see J4 cup cooked Pound 0.6 1/4 cup cooked Pound 0.9 2 crackers Pound 0.9 2 crackers Pound 0.5 2 crackers Pound 0.7 2 crackers 0.7 4 cup raw chopped Pound 1.6 Pound 2.0 2.0 | Whole kernel | 1/4 cup vegetable | | 2.9 | 5.8 |
| 2 crackers Pound 0.6 2 crackers Pound 0.9 2 crackers Pound 0.5 2 crackers Pound 0.5 2 crackers Pound 0.7 | CORNED BEEF HASH, see BEEF, Canned. | | | | |
| 2 crackers Pound 0.9 (2½ inches square) Pound 0.5 2 crackers Pound 0.7 2 crackers Pound 0.7 (2½ inches square) Pound 0.7 ½ cup raw chopped Pound 1.6 ½ cup cooked, sugar added Pound 2.0 | CORNMEAL | 1/4 cup cooked | Pound | 9.0 | 1:1 |
| 2 crackers 2 crackers 0.5 2 crackers 2 crackers 0.7 2 crackers 0.7 (2½ inches square) Pound 1.6 ½ cup raw chopped Pound 2.0 ½ cup cooked, sugar added Pound 2.0 | | crackers | • | 6.0 | 1.7 |
| 2 crackers | Saltines | crackers | : | 0.5 | 6.0 |
| . 14 cup raw chopped Pound 1.6 15 cup cooked, sugar added . Pound 2.0 | Soda | crackers | | 0.7 | 1.3 |
| | CRANBERRIES, Fresh | 1/4 cup raw chopped | | 1.6 | 3.2 |

| Food as purchased | Size and description | Purchase unit | Number of purchase units of food to buy for | urchase units buy for |
|-----------------------------------|----------------------------------|---------------|---|--------------------------|
| (1) | 01 SELVING (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| CRANBERRY RELISH OR SAUCE, Canned | 1/4 cup fruit | No. 10 can | 9.0 | 1.1 |
| CUCUMBERS, Fresh | 1/4 cup pared, diced or sliced . | Pound | 3.9 | 7.7 |
| DATES, Dried | 1/4 cup dry fruit | Pound | 2.5 | 4.9 |
| EGGS, Fresh Shell eggs | 1 egg | Dozen | 2.1 | 4.2 |
| ENDIVE, CHICORY, ESCAROLE, Fresh | 1/4 cup for salad | Pound | 1.7 | 3.3 |
| FARINA | 1/4 cup cooked | Pound | 0.4 | 8.0 |
| FIGS, Canned | 1/4 cup fruit and juice | No. 10 can | 9.0 | 1:1 |
| | | No. 2½ can | 1.9 | ж ж |
| | | Pound | 3.6 | 7.2 |
| | | | | |
| | | | | |

| fish Pound (108 oz) No. 2½ can (30 oz) Pound Pou | Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--|--|-------------------------|---------------------|--------------------|---|
| 1½ ounces cooked fish Pound 3.7 1 ounce cooked fish Pound 4.7 1 for oz cooked fish Pound 4.7 1 for oz cooked fish Pound 4.7 1.5 oz cooked fish Pound 4.7 2 sticks Pound 4.7 3 sticks Pound 4.7 4.5 oz cooked fish Pound 1.6 5 frankfurter Pound 1.6 6 frankfurter Pound 1.6 74 cup fruit and juice No. 10 can 0.6 74 cup fruit and juice No. 2½ can 1.9 75 can 1.9 76 cup fruit and juice No. 2½ can 1.9 77 can 1.9 78 cup fruit and juice No. 2½ can 1.9 79 cup fruit and juice No. 2½ can 1.9 70 cup | (1) | ot serving (2) | (3) | 25 servings (4) | 50 servings (5) |
| 1½ ounce cooked fish Pound 3.7 1 ounce cooked fish Pound 4.7 (1.6 oz cooked fish) Pound 4.7 (1.1 oz cooked fish) Pound 4.7 (1.2 oz cooked fish) Pound 4.7 (1.2 trankfurter Pound 1.6 (1 oz meat) Found 1.6 (1 oz meat) Found 1.6 (1.6 oz meat) Found 1.6 (1.6 oz meat) Found 1.9 (1.7 oz meat) Found 1.9 (1.7 oz meat) Found 1.9 | DICH E-cross | | | | |
| 1 portion | Fillate | 11/2 onnes cooked fish | Pound | 3.7 | 7.4 |
| 1 portion | | 1 ounce cooked fish | | 2.5 | 4.9 |
| 1 portion | Portions | | | | • |
| 1 portion | (breaded) | | | | |
| 1 portion 3.2 (1.1 oz cooked fish) Pound 4.7 (1.5 oz cooked fish) Pound 3.2 (1 oz cooked fish) Pound 1.6 (1 oz meat) I frankfurter Pound 1.6 (1 oz meat) Pound 2.5 (1.6 oz meat) Pound 0.4 (1.6 oz meat) Quart 0.6 (1.6 oz meat) 0.4 (1.6 oz meat) Quart 0.6 (1.6 oz meat) 0.7 (1.7 0.7 0.7 (1.7 0.7 0.7 0.7 (1.7 0. | 3-0z | _ | | 4.7 | 9.4 |
| 3 sticks 4.7 4.7 7 1.5 oz cooked fish Pound 4.7 1.5 oz cooked fish Pound 3.2 1.6 1 1 1 1 1 1 1 1 1 | 2-0z | _ | | 3.2 | 6.3 |
| 3 sticks | | (1.1 oz cooked fish) | | | |
| 3 sticks 4.7 (1.5 oz cooked fish) Pound 3.2 2 sticks 3.2 (1 oz cooked fish) Pound 1.6 1/2 frankfurter Pound 2.5 (1 oz meat) Pound 2.5 (1.6 oz meat) Quart 0.4 1 tablespoon 0.6 V4 cup fruit and juice No. 10 can 0.6 No. 2 /2 can 1.9 1.9 9.0 can Pound 3.6 | Sucks | | | | |
| (1.5 oz cooked fish) Pound 3.2 2 sticks (1 oz cooked fish) 3.2 (1 oz meat) Pound 1.6 (1 oz meat) Pound 2.5 (1.6 oz meat) Pound 0.4 (1.6 oz meat) Quart 0.6 (1 ablespoon No. 10 can 0.6 (108 oz) No. 2½ can 1.9 (30 oz) Pound 3.6 | 1-oz stick | sticks | • | 4.7 | 9.4 |
| 2 sticks Pound 3.2 (1 oz cooked fish) Pound 1.6 (1 oz meat) Pound 1.6 (1.6 oz meat) Pound 2.5 (1.6 oz meat) Quart 0.4 (1.6 oz meat) No. 10 can 0.6 (108 oz) No. 2½ can 1.9 (30 oz) Pound 3.6 | | (1.5 oz cooked fish) | | | |
| ½ frankfurter Pound 1.6 (1 oz meat) Pound 2.5 (1.6 oz meat) Quart 0.4 1 tablespoon No. 10 can 0.6 ½ cup fruit and juice No. 2½ can 1.9 No. 2½ can 1.9 Pound 3.6 | | | | 3.2 | 6.3 |
| 1/2 frankfurter Pound 1.6 (1 oz meat) Pound 2.5 1 frankfurter 2.5 (1.6 oz meat) Quart 0.4 1 tablespoon No. 10 can 0.6 1/4 cup fruit and juice No. 2½ can 1.9 No. 2½ can 1.9 Pound 3.6 | Seat to the season of the seas | | | | |
| (1 oz meat) Pound 2.5 (1.6 oz meat) Quart 0.4 1 tablespoon No. 10 can 0.6 (108 oz) No. 2½ can 1.9 (30 oz) Pound 3.6 | (8 per pound) | | • | 1.6 | 3.2 |
| (1.6 oz meat) 1 tablespoon | (10 per pound) | : 4 | : | 2.5 | 5.0 |
| 1 tablespoon | | (1.6 oz meat) | | | |
| 14 cup fruit and juice No. 10 can 0.6 (108 oz) No. 2½ can 1.9 (30 oz) Pound 3.6 | FRENCH DRESSING | | Quart | 0.4 | 0.8 |
| s oz) /2 can 1.9 oz) 3.6 | FRUIT COCKTAIL, Canned | 1/4 cup fruit and juice | No. 10 can | 9.0 | 1:1 |
| oz) 3.6 | | | (108 oz) No. 2½ can | 1.9 | 3.8 |
| | | | (Z0 | 3.6 | 7.1 |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--|-----------------------------|----------------|--------------------|---|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| GRAHAM CRACKERS | 2 crackers | Pound | 0.9 | 1.7 |
| GRAPEFRUIT Canned | 1/4 cup fruit and juice | No. 3 Cyl | 1.2 | 2.3 |
| (sections) | | (50 oz) Pound | 3.5 | 7.0 |
| Fresh | 1/4 cup sections and juice | Pound | 6.5 | 13.0 |
| | (no membrane) 1/4 cup juice | Pound | 7.3 | 14.5 |
| GRAPEFRUIT AND ORANGE SECTIONS, Canned | 1/4 cup fruit and juice | No. 3 Cyl | 1.2 | 2.3 |
| | | Pound | 3.5 | 6.9 |
| GRAPES, SEEDLESS, Fresh | 1/4 cup raw grapes | Pound | 2.4 | 4.7 |
| GRITS, CORN | 1/4 cup cooked | Pound | 9.0 | 1:1 |
| HAM, see PORK | | | | |
| HONEY (strained) | 1 cup | Pound | 18.7 | 37.4 |
| HONEYDEW MELON, Fresh | 1/4 cup cubed or diced | Pound | 4.1 | 8.2 |
| ICE CREAM | 3-ounce container | 3-oz container | 25.0 | 50.0 |
| | | | _ | - |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--|---|--------------------------|-----------------|---|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| JAMS, JELLIES, PRESERVES | 1 cup | 32-oz jar | 9.4 | 18.8 |
| JUICES, VEGETABLE AND FRUIT Canned Single strength | 1/2 cup juice | No. 3 Cyl | 2.2 | 4.4 |
| (100 percent juice) Any juice such as apple, grapefruit, lemon, orange, | (½ cup vegetable or fruit) ½ cup juice | (46 fl oz) No. 3 Cyl | 1.1 | 2.2 |
| pineapple, tomato. | 1/2 cup juice | No. 2 Cyl | 4.4 | 8.7 |
| Half strength | 1/2 cup liquid | No. 3 Cyl | 9.0 | 111 |
| Frozen Concentrated | 14 cup reconstituted juice | 12-fl oz can | 1.1 | 2.1 |
| water) Any fruit such as grape, grapefruit, orange and grapefruit, pineapple, tangerine. | 1/4 cup fruit) (1/4 cup fruit) | 6-fl oz can (about 7 oz) | 2.1 | 4.2 |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|---|-----------------------|---------------|--------------------|---|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| KALE | 1 | | ć | 0 |
| Canned | 1/4 cup vegetable | No. 10 can | 6.0 | e.T |
| | | No. 2½ can | 2.8 | 5.5 |
| | | (27 oz) | | |
| | | Pound | 5.3 | 10.6 |
| Frozen | 1/4 cup cooked | Pound | 2.8 | 5.6 |
| (chopped of whole teat) | | | | |
| LAMB, Fresh or Frozen | | | | ļ |
| Ground | 1½ ounces cooked meat | Pound | 3.5 | 7.0 |
| | 1 ounce cooked meat | Pound | 2.3 | 0. 4 |
| Stew meat | 1½ ounces cooked meat | Pound | 3.0 | 1.7 |
| | 1 ounce cooked meat | round | r | |
| LEMONS, Fresh | 1/4 cup juice | Pound | 7.9 | 15.7 |
| | 1/ our cooked lentile | Pound | 1.0 | 1.9 |
| M. S. M. S. | or coorday to the | | | |
| LETTUCE, Fresh | | | | |
| Head | | Pound | 1.1 | 2.1 |
| | cnp | Pound | 1.6 | 3.1 |
| Leaf | cup raw | Pound | 1.2 | 2.3 |
| | 1/4 cup for salad | Pound | 1.7 | 4.0 |
| Romaine | cup raw | Found | 7.1 | 4.4 |
| | 4 cup for salad | Found | F.9 | 3.0 |
| LIMES, Fresh | 1/4 cup juice | Pound | 7.1 | 14.2 |
| | | | | |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of purchase units of food to buy for | iber of purchase units of food to buy for |
|--|----------------------|-----------------------------------|--|--|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| LIVER, see BEEF | | | | |
| LUNCHEON MEATS (excluding meat by-products, cereals, or extenders) | 1½ ounces meat | Pound | 2.4 | 3.2 |
| MACARONI, ELBOW | 1/4 cup cooked | Pound | 9.0 | 1.2 |
| MACKEREL, Canned | 1½ ounces mackerel | No. 300 can | 3.0 | 0.9 |
| | 1 ounce mackerel | (15 02) No. 300 can (15 02) | 2.0 | 4.0 |
| MARGARINE, FORTIFIED | ½ teaspoon | Pound | 0.2 | 0.3 |
| MARSHMALLOWS | 2 large marshmallows | Pound | 0.7 | 1.3 |
| MAYONNAISE | 1 tablespoon | Quart | 0.4 | 0.8 |
| MILK | | | | |
| Whole | 1 cup reconstituted | Pound | 1.8 | 3.6 |
| Instant Non-instant | 1 cup reconstituted | Pound | 1.4 | % % % |
| (special purchase) Evaporated | 1 cup reconstituted | Pound | 7.2 | 14.3 |
| | | | | |

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| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|------------------------|--|------------------|-----------------|--|
| (1) | ot serving (2) | (3) | 25 servings (4) | 50 servings (5) |
| MILK—Continued | | | | |
| Fluid | 34 cup | Gallon | 1.2 | 2.4 |
| | | Quart | 4.7 | 9.4 |
| | | 1/2 pint | 18.8 | 37.6 |
| | 1/2 cup | Gallon | 8.0 | 1.6 |
| | | Quart | 3.2 | 6.3 |
| | | 1/2 pint | 12.6 | 25.0 |
| MUSHROOMS, Canned | 1/4 cup serving | Pound | 2.2 | 4.5 |
| | | (drained weight) | | |
| MUSTARD GREENS, Canned | 1/4 cup vegetable | No. 10 can | 0.8 | 1.6 |
| | | No. 21/2 can | 2.5 | 6.9 |
| | | (27 oz) | | |
| | | Pound | 8.8 | 9.5 |
| MUSTARD, PREPARED | 1 tablespoon | Pound | 6.0 | 1.8 |
| NECTARINES, Fresh | 1/2 medium raw nectarine (about 1/4 cup) | Pound | 3.2 | 6.3 |
| NOODLES | 1/4 cup cooked | Pound | 0.8 | 1.5 |
| OATS, ROLLED | 1/4 cup cooked | Pound | 9.0 | 1.1 |
| OKRA, Canned | 1/4 cup vegetable | No. 10 can | 0.7 | 1.4 |
| (cut or whole) | | (99 oz) Pound | 4.2 | 8.3 |
| OKRA WITH TOMATOES, | | | | |
| Canned | 1/4 cup vegetable | No. 10 can | 9.0 | 1:1 |
| | | Pound | 3.3 | 9.9 |

| Number of purchase units of food to buy for | 25 servings 50 servings (4) (5) | 2.0 4.0 | 2.2 4.4 3.3 6.5 | 3.5 | 4.2 8.4 | 4.6 9.1 | 5.2 10.4 | 1.3 2.5 |
|---|---------------------------------|--|--|--------------------------|---|---|--|-----------------|
| Purchase unit | (3) | Pound | Pound | Pound | Pound | Pound | Pound | Pound |
| Size and description | 01 Serving (2) | ····· anp whole | 14 cup raw chopped14 cup raw sliced15 cup cooked halves or pieces. | 1/4 cup fruit and juice | 1/2 medium (about 1/4 cup fruit and | Juice) 1/4 cup sections and juice (with membrane) | 1/4 cup sections and juice (no membrane) 1/4 cup juice | 1/4 cup chopped |
| Food as purchased | (1) | OLIVES, Canned Ripe whole, large size | ONIONS Fresh Green Mature | ORANGES Canned, Mandarin | Fresh Size 138 (Calif., Ariz.); Size 200 (Fla., Texas). | All sizes | | PARSLEY, Fresh |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|-------------------|---|----------------|-----------------|---|
| (1) | OI SELVING (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| PEACHES Canned | 1/4 cup fruit and juice | No. 10 can | 9.6 | 1.1 |
| (Sinces) | | No. 2½ can | 2.0 | 4.0 |
| | | Pound | 3.6 | 7.1 |
| Dried | 1/4 cup cooked, sugar added . | Pound | 9.8 | 1.6 |
| Fresh | 1/2 medium raw peach (about 1/4 cup) 1/4 cun raw sliced | Pound | 3.2 | 6.3 |
| | ····· part and street the | | | |
| PEANUT BUTTER | 4 tablespoons | Pound32-oz iar | 3.6 | 7.1 |
| | 2 tablespoons | Pound | 1.8 | 3.6 |
| | | 32-0z jar | 0.0 | œ ¢ |
| | t tablespoon | 32-oz jar | 0.5 | 0.9 |
| PEANUTS, ROASTED | 1 cup chopped nutmeats | Pound | 8.0 | 15.9 |
| | | | | |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--------------------------|------------------------|---------------|--------------------|---|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| PEARS | | S | i. | ć * |
| (slices or quarters) | 44 cup truit and juice | No. 10 can | c. 8. | J. 6 |
| | | (29 oz) Pound | 3.3 | 6.5 |
| Fresh | 1/2 small raw pear | Pound | 3.2 | 6.3 |
| | /4 cup raw sliced | Pound | 3.0 | 6.1 |
| PEAS AND CARROTS Canned | 1/4 cup vegetable | No. 10 can | 9.6 | 1.1 |
| | | Pound | 3.5 | 6.9 |
| Frozen | 14 cup vegetable | Pound | 2.3 | 4.5 |
| PEAS, GREEN Canned | 1/4 cup vegetable | No. 10 can | 9.0 | 1.2 |
| | | Pound | 3.7 | 7.4 |
| Dry Split Whole | 14 cup cooked peas | Pound | 1.1 | 2.2 |
| Frozen | 1/4 cup cooked | Pound | 2:5 | 5.0 |
| | | | | - |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--|---------------------------------------|---------------|-----------------|--|
| (1) | 01 SELVING (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | ŝ | | |
| PECANS, shelled | I cup chopped nutmeats | Found | 6.0 | 13.0 |
| PEPPERS, GREEN Fresh | 14 cup raw strips | Pound | 1.7 | 3,4 |
| | pepper) 44 cup raw chopped or diced. | Pound | 2.6 | 5.1 |
| Frozen | 1/4 cup raw | Pound | 2.0 | 3.9 |
| PEPPERS, SWEET, Canned (green or red, diced) | 1/4 cup vegetable | Pound | 4.1 | 8.2 |
| PICKLE RELISH, SWEET | 1 tablespoon | Pound | 6.0 | 1.7 |
| PICKLES, Small | 1 pickle | Quart | 1.3 | 2.5 |
| PIMIENTOS, Canned | 1/4 cup vegetable | No. 2½ can | 2.5 | 5.0 |
| (cnopped, diced, or whole) | | (28 oz) Pound | 4.9 | 7.6 |
| | | | | |
| | | | | |
| | | | | |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|-------------------|---|---------------------|-----------------|---|
| (1) | 01 SETVING (2) | (3) | 25 servings (4) | 50 servings (5) |
| DINE A DDF C | | | | |
| Canned | | | | |
| Chunks or tidbits | 14 cup fruit and juice | No. 10 can | 9.0 | 1:1 |
| | | No. 21/2 can | 2.0 | 3.9 |
| | | Pound | 3.6 | 7.1 |
| Crushed | 1/4 cup fruit and juice | No. 10 can | 9.0 | 1.1 |
| | | (109 oz) No. 2½ can | 2.0 | 3.9 |
| | | Pound | 3.6 | 7.2 |
| Fresh | 1/4 cup raw cubed | Pound | 2.4 | 85 |
| PLUMS Canned | 1/4 cup fruit and juice | No. 10 can | 9.0 | 111 |
| (purple, whole) | | (108 oz) No. 2½ can | 1.9 | 3.8 |
| | | (30 oz) Pound | 3.6 | 7.1 |
| Fresh | 1 small raw plum | Pound | 3.2 | 6.3 |
| | (about '4 cup) 14 cup raw halved or sliced 14 cup cooked halves, sugar added. | Pound | 2.5 | 5.0 8.2 |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|----------------------------|-------------------------|---------------|-----------------|---|
| (1) | 01 Set VIIIB (2) | (3) | 25 servings (4) | 50 servings (5) |
| Adoa | | | | |
| Canned | | | | |
| Ham with natural juices | 11/2 ounces cooked meat | Pound | 2.6 | 5.1 |
| | 1 ounce cooked meat | Pound | 1.7 | 3.4 |
| Pork luncheon meat | 1½ ounces cooked meat | Pound | 2.7 | 5.3 |
| (special purchase) | 1 ounce cooked meat | Pound | 1.8 | 3.6 |
| Pork with natural juices | 1½ ounces cooked meat | No. 21/2 can | 1.9 | 3.8 |
| (special purchase) | | (29 oz) | | |
| | | Pound | 3.4 | 6.7 |
| | 1 ounce cooked meat | No. 2½ can | 1.3 | 2.5 |
| | | (29 oz) | | |
| | | Pound | 2.3 | 4.5 |
| Fresh or Frozen | | | | |
| Ground | 1½ ounces cooked meat | Pound | 3.3 | 6.5 |
| (special purchase, no more | 1 ounce cooked meat | Pound | 2.2 | 4.3 |
| (han 26 percent fat) | | | | |
| Sausage, bulk or link | 11/2 ounces cooked meat | Pound | 4.6 | 9.2 |
| | 1 ounce cooked meat | Pound | 3.1 | 6.2 |
| Shoulder, picnic | 1½ ounces cooked meat | Pound | 3.7 | 7.4 |
| (without bone) | 1 ounce cooked meat | Pound | 2.5 | 4.9 |
| Spareribs | 11/2 ounces cooked meat | Pound | 9.1 | 18.2 |
| | 1 ounce cooked meat | Pound | 6.1 | 12.2 |
| Mild Cured | | | | |
| Ham | 11/2 ounces cooked meat | Pound | 3.1 | 6.1 |
| (without bone) | 1 ounce cooked meat | Pound | 2.1 | 4.1 |
| Shoulder, picnic | 11/2 ounces cooked meat | Pound | 4.2 | 8.4 |
| (with bone) | 1 ounce cooked meat | Pound | 2.8 | 5.6 |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--|----------------------------------|---------------|--------------------|---|
| (1) | 01 Serving (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| POTATO CHIPS | 14 ounce | Pound | 0.4 | 0.8 |
| | (about ½ cup) | 3/4-0z pkg | 12.5 | 25.0 |
| POTATO STICKS | 14 ounce | Pound | 0.4 | 9.8 |
| Canned | 1/4 cup vegetable | No. 10 can | 9.0 | 1:1 |
| | | No. 21/2 can | 2.1 | 4.2 |
| | | Pound | 3.5 | 6.9 |
| Dehydrated, low moisture (flakes or granules) | 14 cup reconstituted | Pound | 9.0 | 1:1 |
| Fresh | 14 cup pared cooked, diced | Pound | 2.7 | 5.3 |
| | or suced. 1/4 cup cooked mashed | Pound | 3.7 | 7.3 |
| Frozen French fries, regular | ½ cup heated | Pound | 1.7 | 3.3 |
| straight cut. Hash browns, diced Potato rounds | 1/4 cup heated | Pound | 3.0 | 5.9 |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--------------------------|---|--------------------|--------------------|--|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| SHNII | | | | |
| Canned | 1/4 cup fruit and juice | No. 10 can | 0.4 | 8.0 |
| (special purchase) | | Pound | 2.8 | ري. دي |
| Dried (with pits) | 3 medium prunes, dry (about ½ cup cooked fruit and juice) | Pound | 1.3 | 2.6 |
| | 1/4 cup cooked | Pound | 1.4 | 2.3 |
| PUMPKIN, Canned | 1/4 cup vegetable | No. 10 can | 9.0 | 1.1 |
| | | No. 2½ can (29 oz) | 1.9 | 3.8 |
| | | Pound | 3.4 | 8.9 |
| RADISHES, Fresh | 4 small radishes | Pound | 2.1 | 4.1 |
| | 1/4 cup raw sliced | Pound | 1.8 | 3.6 |
| RAISINS, SEEDLESS, Dried | 2% tablespoons dry raisins (about 1/4 cup cooked fruit and inice) | Pound | 1.4 | 2.7 |
| | 1/4 cup cooked | Pound | 1.4 | 7.8 |
| RHUBARB, Fresh | 1/4 cup cooked, sugar added . | Pound | 3.7 | 7.3 |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--------------------|----------------------|------------------------|-----------------|---|
| (1) | ot serving (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| RICE | 1/4 cup cooked | Pound | 8.0 | 1.5 |
| ROLLS | 1 roll | Dozen | 2.1 | 4.2 |
| RUTABAGAS, Fresh | 14 cup cooked cubed | Pound | 3.0 | 6.0 8.6 |
| SALAD DRESSING | 1 tablespoon | Quart | 0.4 | 0.8 |
| SALMON, Canned | 1½ ounces salmon | No. 1 tall can | 2.9 | 5.8 |
| | 1 ounce salmon | No. 1 tall can (16 oz) | 2.0 | 3.9 |
| SALTINES | 2 crackers | Pound | 0.5 | 0.0 |
| SAUERKRAUT, Canned | 1/4 cup vegetable | No. 10 can | 9.0 | 1.1 |
| | | No. 2½ can | 1.8 | 3.6 |
| | | Pound | 3.2 | 6.3 |
| SAUSAGE, see PORK | | | | |
| | | | | |

| Number of purchase units of food to buy for | s 50 servings (5) | 3.2 | 12.5 | 6.4 | 1.3 | 13.6 | 8.9 | 1.4 | 1.8 | 5.3 | 10.3 | |
|---|--------------------|--------------------------------|-------|-----------------------|---------------|-------------------------|---|----------------|-------------------|------------|-------|---|
| Number of fo | 25 servings (4) | 1.6 | 6.3 | 0.5 | 0.7 | 8.9 | 3.4 | 0.7 | 0.9 | 2.7 | 5.2 | |
| Purchase unit | (3) | Gallon (about 176 oz) | Quart | Gallon (about 176 oz) | Pound | Pound | Pound | Pound | No. 10 can | No. 2½ can | Pound | |
| Size and description | 01 SELVING (2) | 1 cup | | 2 tablespoons | 2 crackers | 1 cup reconstituted | 1/2 cup reconstituted (about 1/8 cup vegetable) | 1/4 cup cooked | 1/4 cup vegetable | | | • |
| Food as purchased | (1) | SIRUPS (cane, maple, molasses) | | | SODA CRACKERS | SOUPS, Canned Condensed | | SPAGHETTI | SPINACH Canned | | | |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|--------------------------|---------------------------|---------------|--------------------|--|
| (1) | 01 SELVING (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| SPINACH—Continued Freeh | 1/4 cim nieces | Pound | 60 | 1.7 |
| (partly trimmed) | 1/4 cup for salad | Pound | 1.3 | 2.5 |
| | 1/4 cup cooked | Pound | 2.5 | 5.0 |
| Frozen Chopped | 1/4 cup cooked | Pound | 3.7 | 7.4 |
| Whole leaf | 1/4 cup cooked | Pound | 3.4 | 8.9 |
| SQUASH Fresh Acorn | 1/2 small squash baked in | 1 squash | 12.5 | 25.0 |
| | skin. | (8 oz) | | |
| | 4 cup cooked | Pound | 6.2 | 12.3 |
| Butternut | 1/4 cup cooked cubed | Pound | 3.2 | 6.5 |
| Hubbard | 4 cup cooked mashed | Pound | 5.6 | 11.2 |
| | 1/4 cup cooked mashed | Pound | 6.0 | 11.9 |
| Summer | 1/4 cup cooked mashed | Pound | 4 6 | 8 % 7 7 7 8 |
| Zucchini | | Pound | 3.5 | 7.0 |
| Frozen, Yellow | 1/4 cup cooked | Pound | 2.9 | 5.7 |
| | | | | |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of purchase units of food to buy for | nber of purchase units of food to buy for |
|-----------------------|-------------------------------------|-----------------------------------|---|--|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| STRAWBERRIES Fresh | 1/4 cup raw whole | Quart | 1.5 | 3.0 |
| | | Pound | 2.4 | 4.7 |
| Frozen | 1/4 cup fruit and juice, thawed. | Pound | 3.6 | 7.1 |
| SUCCOTASH Canned | 1/4 cup vegetable | No. 10 can | 0.7 | 1.4 |
| | | Pound | 4.1 | 8.2 |
| Frozen | 1/4 cup cooked | Pound | 2.3 | 4.5 |
| SWEETPOTATOES Canned | 1/4 cup vegetable | No. 3 Vac can (17 oz) Pound | 2.9 | 5.7 |
| Dehydrated | 1/4 cup reconstituted | No. 10 can | 0.4 | 0.8 |
| Fresh | 1/4 cup cooked sliced | Pound | 3.4 | 8.9 |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of p | Number of purchase units of food to buy for |
|----------------------|---|---------------|-----------------|---|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| TANGERINES, Fresh | 1/2 medium tangerine | Pound | 3.2 | 6.3 |
| | 1/4 cup sections | Pound | 3.7 | 7.3 |
| TOMATOES | | | | |
| Canned | 1/4 cup vegetable | No. 10 can | 9.0 | 1:1 |
| | | No. 2½ can | 1.9 | 3.8 |
| | | Pound | 3.4 | 6.7 |
| Fresh | 1/2 small tomato | Pound | 3.2 | 6.3 |
| | (about 74 cup) 4 cup raw diced or sliced | Pound | 2.8 | 5.6 |
| TOMATO PASTE, Canned | 1/4 cup vegetable | No. 10 can | 9.0 | 1.1 |
| | | Pound | 3.7 | 7.3 |
| TOMATO PUREE, Canned | 1/4 cup vegetable | No. 10 can | 9.0 | 1.1 |
| | | Pound | æ. | 6.9 |
| TOMATO SAUCE, Canned | 1/4 cup vegetable | No. 10 can | 9.0 | 1.1 |
| | | No. 2½ can | 1.9 | 3.8 |
| | | Pound | 3.4 | 6.7 |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of purchase units of food to buy for | nber of purchase units of food to buy for |
|---|---|----------------|---|--|
| (1) | (2) | (3) | 25 servings (4) | 50 servings (5) |
| | | | | |
| TUNA, Canned | 1½ ounces tuna | 6- to 7-oz can | 6.3 | 12.5 |
| Tibrev | 1 ounce tuna | 0- to /-0z can | 7:4 | 4.°° |
| Canned(boned) | 1/4 cup serving | Pound | 3.6 | 7.1 |
| Fresh or Frozen | | | | |
| Breasts | 1½ ounces cooked turkey | Pound | 4.7 | 9.3 |
| (WINDE OF HAIVES) | 1 ounce cooked turkey meat excluding skin. | Pound | 3.1 | 6.2 |
| Drumsticks | 11/2 ounces cooked turkey meat excluding skin. | Pound | 5.8 | 11.5 |
| | 1 ounce cooked turkey meat | Pound | 3.9 | 7.7 |
| Thighs | 1/2 ounces cooked turkey | Pound | 4.9 | 7.6 |
| | 1 ounce cooked turkey meat excluding skin. | Pound | 3.3 | 6.5 |
| Whole | 1½ ounces cooked turkey | Pound | 5.8 | 11.6 |
| (ready-to-cook, with neck and giblets) | meat excluding meat from neck and giblets. | | - | |
| | 1 ounce cooked turkey meat excluding meat from | Pound | 3.9 | 7.8 |
| | norn and giords. | | | |
| | | | | |

| Food as purchased | Size and description | Purchase unit | Number of purchase units of food to buy for | rchase units buy for |
|---|-------------------------------|----------------|---|-------------------------|
| (1) | 01 Serving (2) | (3) | 25 servings (4) | 50 servings (5) |
| TURKEY—Continued | | | | |
| Frozen Boneless roasts or rolls | | | | |
| Raw, ready-to-cook (no more than 15 percent | 1½ ounces cooked turkey meat. | Pound | 3.4 | 6.7 |
| skin or fat) | 1 ounce cooked turkey meat . | Pound | 2.3 | 4.5 |
| Cooked | 1½ ounces cooked turkey meat. | Pound | 2.6 | 5.1 |
| skin and fat at any point) | 1 ounce cooked turkey meat . | Pound | 1.7 | 3.4 |
| TURNIP GREENS, Canned | 1/4 cup vegetable | No. 10 can | 6.0 | 1.9 |
| | | No. 2½ can | 2.7 | ري 4. |
| | | Pound | 5.3 | 10.5 |
| TURNIPS, Fresh | 14 cup cooked cubed | Pound | 2.8 2.4 | 5.6 |
| (sdo month) | / cap cooker master | | Ì | <u> </u> |
| VEAL, Fresh or Frozen Ground | 11/2 ounces cooked meat | Pound | 33 | 6.5 |
| | I ounce cooked meat | Pound | 7.7 | 4. |
| VEGETABLES, MIXED Canned | 1/4 cup cooked vegetable | No. 10 can | 0.5 | 1.0 |
| | | (104 oz) Pound | 3.4 | 2.9 |
| Frozen | 1/4 cup cooked vegetable | Pound | 2.6 | 5.2 |

| Canned | 11/2 ounces meat | Pound | 25 servings (4) 2.4 1.6 6.7 | 50 servings (5) (5) (5) (5) (7) (7) (7) (13.3) |
|---------------------------|------------------|------------|---|--|
| <u></u> | neat | *5 *5 | 2.4 1.6 6.7 | 3.2 |
| | ed nutmeats | · <u>·</u> | 1.6 | 3.2 |
| | ed nutmeats | | 6.7 | 13.3 |
| : : : | prigs or pieces | Pound | | |
| : : | | | 9.0 | 1.1 |
| : | 1/4 cup cubed | Pound | 4.7 | 9.4 |
| (special purchase) | | Pound | 9.0 | 1.2 |
| WIENERS, see FRANKFURTERS | | | | |
| YEAST Active dry | | Pound | 4.2 | 8. |
| 1 tablespoon | : | 1 package | 25.0 | 50.0 |
| Compressed | 1/2 cup | Pound | 6.3 | 12.5 |
| 4 teaspoons, packed | packed | 1 cake | 25.0 | 50.0 |





